

Manhattan Community Board 4

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)		
Citizens Manhattan West LLC		Citizens Manhattan West		
STREET ADDRESS		CROSS STREETS	ZIP CODE	
450 West 33rd Street		Dyer & 10th Ave	10001	
OWNER <small>(Attach a list of all the people that will be associated/listed with the license)</small>	NAME: Creating Culinary Communities LLC	ATTORNEY/ REPRESENTAIVE	NAME: Pesetsky & Bookman	
	PHONE: (212) 277-4162		PHONE: (212) 513 - 1988	
	EMAIL: legaldept@sbe.com		EMAIL: max@pb.law	
MANAGER	NAME: dan.odonnell@sbe.com	LANDLORD	NAME: BOPMW Retail Subsidiary LLC	
	PHONE: (732) 616- 7359		PHONE: (212) 978 - 1633	
	EMAIL: dan.odonnell@sbe.com		EMAIL: Alan.chun@brookfieldproperties.com	
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)				
<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	See attachment 2, Applicant Experience
	What is/was the name and address of establishment?	See attachment		
	What were the dates applicant was involved with this former premise?			
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?			
	Is applicant making any alterations or operational changes?	<input type="checkbox"/> YES	<input type="checkbox"/> NO	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>			
<input type="radio"/> Alteration	What is the current license # and expiration date?			
	<i>Please list/describe the nature of all the changes and attach the plans:</i>			
METHOD OF OPERATION				
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider			
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)			
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO	Post our CB4 appearance	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO	See attachment 3, proximity report	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	<input type="checkbox"/> YES	<input checked="" type="checkbox"/> NO		
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="checkbox"/> YES	<input type="checkbox"/> NO		

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	
HOURS* <i>(Indoor Only)</i>	Operation								
	Kitchen	See attachment 4, Method of Operations							
	Music								
If you plan to have music, what type(s)? (Circle all that apply)		<input checked="" type="checkbox"/> BACKGROUND		<input type="checkbox"/> LIVE MUSIC	<input type="checkbox"/> DJ	<input type="checkbox"/> JUKE BOX	<input type="checkbox"/> KARAOKE		
OCCUPANCY									
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar		
INSIDE									
OUTSIDE <i>(Other than sidewalk café)</i>	See attachment 4, Method of Operations								
SIDEWALK CAFÉ									
How many floors are there? What is the capacity for each floor?					One floor				
How frequently will the owner(s) be at the establishment?					There will be consistent management coverage				
Will there be dancing?					YES	<input checked="" type="checkbox"/>			
Will applicant have bottle or table service for beverage alcohol?					<input checked="" type="checkbox"/>	NO			
Will you be hosting private; promotional or corporate events?					<input checked="" type="checkbox"/>	NO			
Will outside promoters be used on a regular basis? If yes please describe.					YES	<input checked="" type="checkbox"/>			
Will you have a security plan? If, yes please attach.					<input checked="" type="checkbox"/>	NO	See attachment 5		
Will security plan be implemented?					<input checked="" type="checkbox"/>	NO			
Will State certified security personnel be used?					<input checked="" type="checkbox"/>	NO			
Will New York Nightlife Association and NYPD Best Practices be followed?					YES	NO	Need direction		
Will applicant be using delivery bicycles? If yes, how many?					YES	NO	N/A		
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?					YES	<input checked="" type="checkbox"/>	We will be using 3rd Party Delivery Apps		
Where will delivery bicycles be stored during the day when not in use?					N/A				

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="checkbox"/>	NO	Hudson Yards
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="checkbox"/>	NO	
Is a Public Assembly permit required?	<input checked="" type="checkbox"/>	NO	
Are your plans filed with DOB?	YES	<input checked="" type="checkbox"/>	

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Please see attachment 6	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.			
Who was your contact person at each group you met with?			
When did applicant post the notice that was provided?			
Where did applicant post the notice that was provided?			
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="checkbox"/>	NO	Dan O'Donnell (732) 616 - 7359
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="checkbox"/>	NO	

BUILDING DESIGN			
State the name and type of business previously located in the space.	Commercial		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="checkbox"/>	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="checkbox"/>	
Will applicant have a vestibule within the establishment?	<input checked="" type="checkbox"/>	NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="checkbox"/>	
Will applicant not place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="checkbox"/>	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="checkbox"/>	NO	
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS		GARAGE DOORS WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input checked="" type="checkbox"/>	NO	Please see attachment 7
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="checkbox"/>	NO	
Will the kitchen exhaust system extend to the roof?	YES	<input checked="" type="checkbox"/>	
Will the establishment have an illuminated sign?	<input checked="" type="checkbox"/>	NO	
Will the establishment have a canopy extending over the sidewalk?	YES	<input checked="" type="checkbox"/>	
Where will the air conditioner be located? What type is it?	Within the ceilings		
When was the air conditioner installed?			

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	<input checked="" type="checkbox"/> YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	<input checked="" type="checkbox"/> YES	NO	
Are the floorplans for the outdoor space(s) included?	<input checked="" type="checkbox"/> YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	<input checked="" type="checkbox"/> YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	<input checked="" type="checkbox"/> YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	<input checked="" type="checkbox"/> YES	NO	
Will there be no amplified music, as per the law?	<input checked="" type="checkbox"/> YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	<input checked="" type="checkbox"/> YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	<input checked="" type="checkbox"/> YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	<input checked="" type="checkbox"/> YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	<input checked="" type="checkbox"/> YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	<input checked="" type="checkbox"/> YES	NO	

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	<input checked="" type="checkbox"/>	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	<input checked="" type="checkbox"/>	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	<input checked="" type="checkbox"/>	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	<input checked="" type="checkbox"/>	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	<input checked="" type="checkbox"/>	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	<input checked="" type="checkbox"/>	
Will applicant mark the perimeter of the café on the sidewalk?	YES	<input checked="" type="checkbox"/>	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 July 22, 2020 full board meeting, with 47 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES



Nelly Gonzalez
 CB4 Assistant District Manager



Frank Holozubiec
 CB4 BLP Committee Co-Chair



Burt Lazarin
 CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →

Daniel O'Donnell

PRINT NAME OF APPLICANT



SIGNATURE OF APPLICANT

6/9/2020

DATE

The SBE Group

The SBE Group has been in operation for over 15 years within the food & beverage industry (most notably in hotels, restaurants and corporate hospitality). SBE quickly rose to become one of the most renowned brands in the food and beverage industry. Its brands have received critical acclaim and rave reviews in some of the most widely read publications including The New York Times, Wall Street Journal, Conde Nast Traveler and more.

SBE is led by Sam Nazarian – a two-time winner of Hotel Chatter’s Hotelier of the Year. Each year SBE Group continues to receive awards and honors for its creative sumptuous cuisines, signature outstanding service and imaginatively-designed spaces. SBE Group has been recognized by such prestigious organizations as Fodor’s, AAA, Zagat Guides, Forbes, Saveur and Travel+Leisure. They have been traditionally active in California and Florida and this venture at Manhattan West will be their biggest entry into the New York marketplace.

Below find the portfolio of venues, their locations and years in operations of venues run by SBE Group.

Venue	City of Operation	Years in Operation
Doheny Room	West Hollywood	15
Nightingale Plaza	Los Angeles	15
Katsuya Brentwood	Brentwood	14
Katsuya Hollywood	Los Angeles	13
Shore Club	Miami Beach	12
Katsuya Glendale	Glendale	12
Katsuya LA Live	Los Angeles	11
Umami Los Feliz Los Angeles	Los Angeles	11
Mondrian Hotel	West Hollywood	9
Umami Broadway	Los Angeles	8
Umami Costa Mesa	Costa Mesa	8
Umami Grove Los Angeles	Los Angeles	8
SLS South Beach	Miami Beach	8
Umami Anaheim	Anaheim	8
Umami Arts District	Los Angeles	7
Umami Oakland	Oakland	7
Umami SOMA San Francisco 7	San Francisco	7

Hyde Sunset Kitchen + Cocktails	Los Angeles	6
Umami Brookfield	New York	6
Hyde Hotel & Residences	Miami	5
Hyde Lounge at T-Mobile Arena	Las Vegas	4
SLS Brickell	Miami	4
Umami Santa Monica	Santa Monica	4
Umami West Loop	Chicago	4
Eden Los Angeles	Los Angeles	3
Cleo 3 rd Street	Los Angeles	3
Katsuya Brickell (SLS Lux Brickell)	Miami	2
Cleo Hollywood	Los Angeles	1
Ghost Kitchen Western Ave	Los Angeles	1
Ghost Kitchen Daisy Ave	Long Beach, Ca	1
Ghost Kitchen SOMA	San Francisco	Open for less than 12 months
Ghost Kitchen North La Cienega	Los Angeles	Open for less than 12 months
Ghost Kitchen West Sunset	Los Angeles	Open for less than 12 months
Ghost Kitchen Santa Monica Blvd	West Hollywood	Open for less than 12 months
Ghost Kitchen Weyburn Avenue	Westwood	Open for less than 12 months
Ghost Kitchen South Beverly Drive	Beverly Hills	Open for less than 12 months
Umami Prime	New York	Open for less than 12 months

Proximity Report for Location:

April 6, 2020

450 W 33 St, New York, NY, 10001

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
MEENA SAMANI CORPORATION	460 W 34TH ST	280 ft
CITARELLA HUDSON WINES & SPIRITS LLC	20 HUDSON YARDS	800 ft
AMSTERWINE.COM INC	475 9TH AVE	1175 ft
ADB&SAB LLC	554 W 30TH ST	1185 ft
ODYSSEY WINE & SPIRITS INC	490 10TH AVE	1275 ft
SHILORI INC	486 9TH AVENUE	1350 ft
BARRIL WNES & LIQUORS INC	5 7 CARYL AVE	1470 ft

Churches within 500 Feet

Name	Approx. Distance
Saint Michael's Church	290 ft
Saint Michaels Church	495 ft

Schools within 500 Feet

Name	Address	Approx. Distance
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On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
SAVORY & SWEET LLC	404 10TH AVE AKA 450 W 33RD ST	220 ft
ROCKY'S BAR & RESTAURANT INC	460 W 34TH ST	305 ft
ERY N TOWER OB DECK MEM LLC OB DECK TEN LLC & SKY	30 HUDSON YARD	345 ft
COMPASS GROUP USA INC	30 HUDSON YARDS	345 ft
HUDSON YARDS GRILL LLC AND TKHY LLC	20 HUDSON YARDS	375 ft
RSE MOMO HY LLC	500 W 33RD ST	405 ft
HUDSON YARDS BY RHUBARB LLC	500 W 33RD ST	415 ft
D & D HUDSON YARDS LLC	500 W 33RD ST	420 ft
34 ENDEAVOR HOSPITALITY LLC	461 W 34TH ST	420 ft
AMERICAN GRILL INVESTOR LLC	20 HUDSON YARDS	510 ft
MILOS HY INC	20 HUDSON YARDS	560 ft
415 17 NINTH AVENUE REST INC	415 9TH AVENUE	575 ft
TWINS PUB INC	421 9TH AVENUE	585 ft
NEIMAN MARCUS GROUP LLC, THE	20 HUDSON YARDS	585 ft
BELCAMPO MEAT COMPANY EAST LLC	20 HUDSON YARDS	600 ft

Name	Address	Approx. Distance
PHILLIPS 35 INC	450 10TH AVE	680 ft
HUDSON HALL LLC & MERCADO INVESTOR LLC AS MANAGER	10 HUDSON YARDS	715 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
WHOLE FOODS MARKET GROUP INC & JAJAJA HUDSON YARDS	450 W 33RD ST	0 ft
RESTAURANT ASSOIATES LLC	30 HUDSON YARDS 24TH FL	345 ft
AMERICAN GRILL INVESTOR LLC	20 HUDSON YARDS	395 ft
444 TENTH F&B LLC	444 10TH AVE	590 ft
BREAKAWAY CYCLING LLC	10 HUDSON YARDS	715 ft

Unmapped licenses within zipcode of report location

Name	Address
VIRGIN HOTELS NEW YORK LLC & LG BROADWAY MGMT INC	1205 1227 BROADWAY
REINS INTERNATIONAL NEW YORK INC	146 150 W 25TH ST
110 ON LLC	138 142 W 32ND ST
PRIMO COFFEE INC	PENN STATION
112 WEST INC	110-112 W 30TH ST, 1FL

Location	Hours of Operation Sunday - Wednesday	Hours of Operation Thursday - Saturday	Kitchen Hours	Type of Music
Casa Dani	11am-12am	11am-12am	11am-11pm, 11am-12am	Programmed
Katsuya	11am-12am	11am-12am	11am-11pm, 11am-12am	Programmed
Food Hall	7am - 12am	7am - 12am	7am-11pm	Programmed
Outdoor Area	11am - 10pm	11am - 11pm	11am-11pm, 11am-12am	None
	Capacity (CofO)	Max number of people	Number of Tables	Number of Seats
Casa Dani	225	195	54	170
Katsuya, SBar, PDR	428	300	42	250
Food Hall	699	699	59	118
Outdoor Area	124	105	31	90
	Number of Service Only Bars	Number of Stand Up Bars	Number of seats at Stand Up Bar	Number of Food Kiosks Offering Beer and Wine
Casa Dani	1	1	13	0
Katsuya	1	1	15	0
Food Hall	0	1	16	9
Outdoor Area	0	0	0	0



**Citizens Manhattan West Security Plan
450 West 33rd Street**

Goals:

- ✓ To create a safe and secure environment at 450 West 33rd Street for all guests, patrons and the immediate neighborhood.
- ✓ To provide a level of control and safety for all guests, workers, and tenants within the building.
- ✓ To mitigate any noise or inappropriate conduct directed at the immediate neighbors and leaseholds by patrons upon entry or departure from Citizens.

Introduction:

- A policy of zero tolerance will be enacted against narcotics and other contraband. Proactive measures will be utilized (as training is available and techniques are safe). A policy of full disclosure/full cooperation will be in effect towards law enforcement personnel and other city officials.
- Additionally, full cooperation and coordination with neighboring businesses will act as a force multiplier of security for the community, businesses, patrons and employees.

Responsibilities:

Security will maintain order within the venue and its immediate surroundings and prevent any activity which would interfere with the functions of business and the surrounding neighborhood. All staff will be knowledgeable to all security positions and the requirements each different position entails. All security personnel will be responsible for reading and reviewing the Citizens Security Standard Operating Procedures as well as complete our hospitality training program.

Among the key responsibilities outlined in these guidelines include but not limited to:

- Check IDs accordingly.
- Understand shoulder periods of the business and identify gaps in scheduling-coverage.
- Be polite and hospitable to guests with questions or concerns. If you cannot help a guest, call for a manager.

- Communication amongst other tenants, managers, and company leadership.
- If you experience anything out of the ordinary, no matter how small, report it to a manager.
- Incident reports will be filed and a record kept of all instances.
- All security guards will be licensed by New York State.

The number one priority of the security team is to ensure the safety of guests, patrons and the immediate community.



May 21, 2020

Frank M. Holozubiec, Co-Chair
Burt Lazarin, Co-Chair
Business Licenses & Permits Committee
330 West 42nd Street, 26th Floor
New York, New York 10036

Dear Co-Chairs Holozubiec and Lazarin:

The SBE team has done extensive community and stakeholder outreach in advance of the application to be presented for approval before the Business Licenses & Permits Committee on Tuesday, June 9, 2020.

Elected Officials

As part of these community outreach efforts, we “met” via zoom with the following elected officials or their designated staff members, who represent the property site on both the concept as well as the operations of the project.

Those elected officials and their staff members include:

- Manhattan Borough President Gale Brewer (briefed Brian Lewis on Wednesday, May 13, 2020)
- City Council Speaker Corey Johnson (briefed Matt Green on Wednesday, May 13, 2020)
- State Senator Brad Hoylman (briefed Zach Duffy on Thursday, May 14, 2020)
- State Assembly Member Richard Gottfried (briefed Maia Berlow on Tuesday, May 12, 2020)

Community Boards

We provided a briefing to the Board Staff and the following members of Community Board 4’s Business Licenses and Permits Committee on Monday, May 18th on the application.

Community Organizations and local residents

As part of the broad outreach efforts we’ve made, we have also met with, spoken to and reached out to the following organizations and had extensive conversations with the following:

- Hudson Yards Hells’ Kitchen Alliance (Thursday, May 7, 2020)
- 34th Street Partnership (Thursday, May 7, 2020)
- Hells’ Kitchen Block Association (Julia Campanelli on Friday, May 8 and May 15, 2020)
- Hells’ Kitchen Neighborhood Association (Kathleen Treat on Thursday, May 7, 2020)

As part of this package, you will find letters of support from all of those organizations:

- Hudson Yards Hells’ Kitchen Alliance
- Hells’ Kitchen Block Association
- Hells’ Kitchen Neighborhood Association
- 34th Street Partnership

While petitioning is prohibited at this time – Brookfield has been an active participant in the community since construction began on the Manhattan West site engaging with the community. In addition, Brookfield has without fail informed and educated local residents of all of the construction activities taking place on and around the site and working to mitigate any issues that arose in real time and through weekly email blasts.

Further, under previous cover we sent photos of our posting notices that have been placed around the immediate community of the project site as prescribed by the instructions from Manhattan Community Board 4 informing local residents and stakeholders with the information regarding this hearing to ensure public accessibility and participation.

Sincerely,

Dan O'Donnell
SBE Group

May 28, 2020

Mr. Frank M. Holozubiec, Co-Chair
Mr. Burt Lazarin, Co-Chair
Co-Chairs, Business Licenses & Permits Committee
Manhattan Community Board 4
330 West 42nd Street, 26th Floor
New York, New York 10036

Dear Co-Chairs Holozubiec & Lazarin,

On behalf of the Hell's Kitchen Block Association, I am pleased to convey our support for the Citizens' Manhattan West application before the Business Licenses and Permits Committee this evening.

Their proposed hours ending at midnight indicate this won't be a late night venue and was agreed upon by both parties.

In our discussion, the applicant indicated that the following method of operations would be enacted to operate in a manner which is respectful for the most immediate neighbors:

- The operations of trash removal includes refuse being stored in a refrigerated area within the lower levels of the complex and carted away from the enclosed loading areas and removed through the 31st Street sally port area by a carter on a daily basis.
- The music levels in the application indicate that music will only be played at a background level and there will be no music in the outdoor area.
- Entries for the public are off the public plaza on the east side of 5MW (plaza is on same level as food hall and there is an entry off of 10th Avenue (need to take elevator or stairs). An entry for tenants at 5MW office via a connection between the office lobby and the food hall.
- Employees will be exiting the restaurant through the underground service area and out onto 31st Street.

Once again, we support this application and look forward to their opening in our community and being a good neighbor in the community.

Sincerely,

Julia Campanelli
President
Hells' Kitchen Block Association

May 22, 2020

Mr. Frank Holozubiec, Co-Chair
Mr. Burt Lazarin, Co-Chair
Business License and Permits Committee
NYC Community Board 4

RE: Citizens Manhattan West Application

Dear Frank and Burt,

On behalf of HKNA I am pleased to support the above application for a liquor license.

Our support is based on these key pluses:

- Midnight closing - paramount.
- Trash storage in a refrigerated area in lower levels of the complex before being carted away in the enclosed loading areas prior to removal.
- Their transparent, open communication with neighbors throughout construction.

SBE Group has behaved in a thoroughly professional manner...how refreshing.

All the best,

Kathleen McGee Treat, Chair
Hell's Kitchen Neighborhood Association
454 West 35th Street, New York 10001



May 15, 2020

Mr. Jonathan "Yoni" Bokser, Co-Chair Mr. Frank M. Holozubiec, Co-Chair
Co-Chairs, Business Licenses & Permits Committee Manhattan Community Board 4
330 West 42nd Street, 26th Floor New York, New York 10036

Dear Co-Chairs Bokser & Holozubiec:

The Hudson Yards Hell's Kitchen Alliance (HYHK) is a not-for-profit organization dedicated to enhancing the quality of life of the diverse population who lives, works and visits within the district. The Hudson Yards special district, encompassing W 30th to W 42nd Street and 9th to 11th Avenue, was created as part of an effort to grow Midtown's central business district, and to transform the area into a mixed-used space and pedestrian friendly space.

While Brookfield's Manhattan West project doesn't technically fall within the boundaries of the Alliance (it literally borders the BID boundaries) – we feel compelled to note that the developers of this project have already made significant contributions to the district in a variety of ways. Prior to beginning construction, they have shared their plans with us and throughout construction have kept the community apprised of construction activities on a weekly basis.

Their partnership with the SBE Group – a first-in class experienced operator – brings even greater food options to the district, and they continue to be a supportive and engaged neighbor. Throughout the Brookfield portfolio, they have made place-making experiences a priority for those who live, work and visit their properties.

As such, we welcome the SBE Group to the neighborhood and look forward to taking part collaborating in the ongoing place-making happening at Manhattan West.

Thank you for your time and consideration.

Sincerely,

A handwritten signature in black ink that reads "Robert J. Benfatto, Jr." with a stylized flourish at the end.

Robert Benfatto

Board of Directors

Gaston Silva
Chairman

Daniel A. Biederman
President

José E. Andrade
Thomas Publishing Co.

Andrew Bauman
Morgan Stanley

Jon Bloostein
Heartland Brewery

Louis Brause
Brause Realty Inc.

Mark Centoducati
Amazon.com

Chris Clarke
Circle Realty Group

Alan Chun
Brookfield Property Partners

Jonathan Coun
Interpublic Group

Eli Daskal
B&H Photo-Video-Pro Audio

Mike Decataldo
Amtrak

Scott Domansky
PRD Realty

Jared L. Epstein
Aurora Capital Associates

Leif Ericksen
Starbucks

Hal Fetner
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34th Street Partnership, Inc.
34st@urbanmgt.com

Executive Offices: 1065 Avenue of the Americas • Suite 2400 • New York, NY 10018 • Tel 212.719.3434 Fax 212.719.3499
Operations Office: 212 West 35th St. • 3rd Floor • New York, NY 10001 • Tel 212.967.3433 Fax 212.279.4970



**34th Street
Partnership**

May 15, 2020

Mr. Jonathan "Yoni" Bokser, Co-Chair
Mr. Frank M. Holozubiec, Co-Chair
Co-Chairs, Business Licenses & Permits Committee
Manhattan Community Board 4
330 West 42nd Street, 26th Floor
New York, New York 10036

Dear Co-Chairs Bokser & Holozubiec:

The 34th Street Partnership (34SP) is a privately managed company organized as a business improvement district (BID). One of the most ambitious BIDs in the United States, 34SP receives no tax dollars, nor does it solicit funds from philanthropic donors.

A privately funded organization with the responsibility of providing sanitation and security services over a 31-block area, 34SP also maintains over 2,000 pieces of street furniture, designed mostly by our in-house design team, and keeps the district green by maintaining trees and planters.

Brookfield, the developer of Manhattan West, is an active member of the Partnership. Manhattan West is a remarkable, multi-faceted neighborhood that will serve as the gateway to the West Side. A destination for connection, this place and the surrounding neighborhood bring together the best of New York experiences, ready for discovery and exploration.

Brookfield has been sharing plans with us and the local community throughout the construction to keep everyone apprised of construction activities on a weekly basis. Their community participation through direct philanthropic efforts and sharing expertise has made them a valuable member of the community and their project serves as the gateway to the new and developing far West Side.

The application they bring tonight adds another best-in-class and award-winning operator, the SBE Group, to operate at Manhattan West to provide a multi-faceted dining experience to those who live, work, and visit the district. We encourage the committee to vote in favor of their application before them.

Thank you for your time and consideration in this matter.

Sincerely,



Daniel A. Biederman
President
34th Street Partnership

Board of Directors

Hon. Bill de Blasio
Patrick A. Nowakowski

Hon. Scott Stringer
Delores Rubin

Hon. Gregg Bishop
Vikki Barbero

Hon. Gale Brewer
Rick Eggers

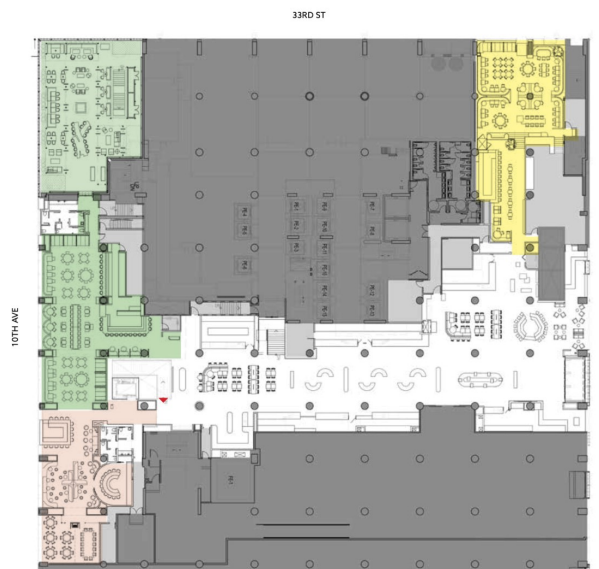
Maria Torres-Springer

Steve H. Santoro

34th Street Partnership, Inc.
34st@urbanmgt.com

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APPENDIX



- KEY**
- BAR/LOUNGE + COMMUNAL SEATING**
7270 GSF
 137 PAX SEATED
 APPROX 80 PAX STANDING
 217 TOTAL
 - CASA DANI**
3744 GSF
 11 PAX BAR / 12 STANDING
 28 PAX UPPER DINING RM
 141 PAX LOWER DINING RM
 192 PAX TOTAL
 - KATSUYA**
3810 GSF INTERIOR
3080 GSF TERRACE
 190 PAX INTERIOR
 90 PAX EXTERIOR
 280 PAX TOTAL
 - S-BAR / 12 CHAIRS**
1670 GSF
620 GSF PDR
 79 PAX S-BAR
 12 PAX 12 CHAIRS
 44 PAX PDR
 126 PAX TOTAL
- ALL AREAS APPROXIMATE FOH GSF

OVERALL PLAN | 02-10-2019
69

May 18, 2020

Mr. Daniel O'Donnell
Citizens Manhattan West LLC
450 West 33rd Street
New York, NY 10019

Re: New Outdoor Restaurant Terrace Noise

Dear Mr. O'Donnell,

I have studied the noise issues at the above premises. I am providing an analysis of potential noise disturbances to the neighbors from peoples' voices at the new outside terrace.

SUMMARY

You are constructing a food court and separate restaurants that will include:

An indoor food court and bar/lounge, occupancy 699.

An indoor restaurant space on the 2nd floor, Casa Dani, occupancy 225.

An indoor restaurant space on the 2nd floor, S-Bar, occupancy 158.

An indoor restaurant space on the 2nd floor, Katsuya, occupancy 249.

An outdoor terrace restaurant space on the 2nd floor, Katsuya, occupancy 124.

The distance from the outdoor terrace to the nearest residences, the high level of ambient noise in the area and the design of your facility will keep sound levels within Noise Code limits for both music and voices.

Recommendations are provided in this report.

DBA VS ONE-THIRD OCTAVE BAND MUSIC LEVELS

One way that the sound levels were measured was using the A-weighting decibel scale. The dB (A) decibel scale (see Noise Code Section §24-231 a1) is the most common type of sound measurement, which represents an overall measurement of all frequencies, but with a strong tendency to ignore the low-frequency "bass" sounds. The A-weighted decibels require only a simple sound level meter to measure them. DBA is what the City DEP inspectors use, and they normally consider anything above 42 dBA to be unreasonable.

The C-weighted decibels or dBC (see Noise Code Section §24-231 a3) are also an overall measurement of all frequencies, but this measurement includes the important low-frequency "bass" sounds. However, dBC readings pick up so many frequencies at the same time that they usually do not distinguish between normal background noise and music beats.

One-third-octave and octave-band sound level readings (see Noise Code Section §24-231 a2) were also taken, which are measured in decibels, or dB. Sounds with frequencies below 250 Hertz are called bass or low frequencies, which sound like thumping or vibration. This range of

low frequencies is addressed in the Noise Code regulations and is the sound most likely to cause neighbor complaints. Bass and drums usually cause sounds in these frequency ranges. These sounds require a complex spectrum analyzer to measure them.

THE NOISE CODE - MUSIC

§24-231 Commercial music.

(a) No person shall make or cause or permit to be made or caused any music originating from or in connection with the operation of any commercial establishment or enterprise when the level of sound attributable to such music, as measured inside any receiving property dwelling unit:

(1) is in excess of 42 dB(A) as measured with a sound level meter; or

(2) is in excess of 45 dB in any one-third octave band having a center frequency between 63 hertz and 500 hertz (ANSI bands numbers 18 through 27, Inclusive), in accordance with American National Standards Institute standard S1.6-1984; or

(3) causes a 6 dBC or more increase in the total sound level above the ambient sound level as measured in decibels in the "C" weighting network provided that the ambient sound level is in excess of 62 dBC.

THE NOISE CODE - UNREASONABLE NOISE

§24-203 General definitions. When used in the New York city noise control code the following terms shall have the following meanings:

(62) Unreasonable noise means any excessive or unusually loud sound that disturbs the peace, comfort or repose of a reasonable person of normal sensitivities, injures or endangers the health or safety of a reasonable person of normal sensitivities or which causes injury to plant or animal life, or damage to property or business.

§24-218 General prohibitions.

(a) No person shall make, continue or cause or permit to be made or continued any unreasonable noise.

(b) Unreasonable noise shall include but shall not be limited to sound, attributable to any device, that exceeds the following prohibited noise levels:

(1) Sound, other than impulsive sound, attributable to the source, measured at a level of 7 dB(A) or more above the ambient sound level at or after 10:00 p.m. and before 7:00 a.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

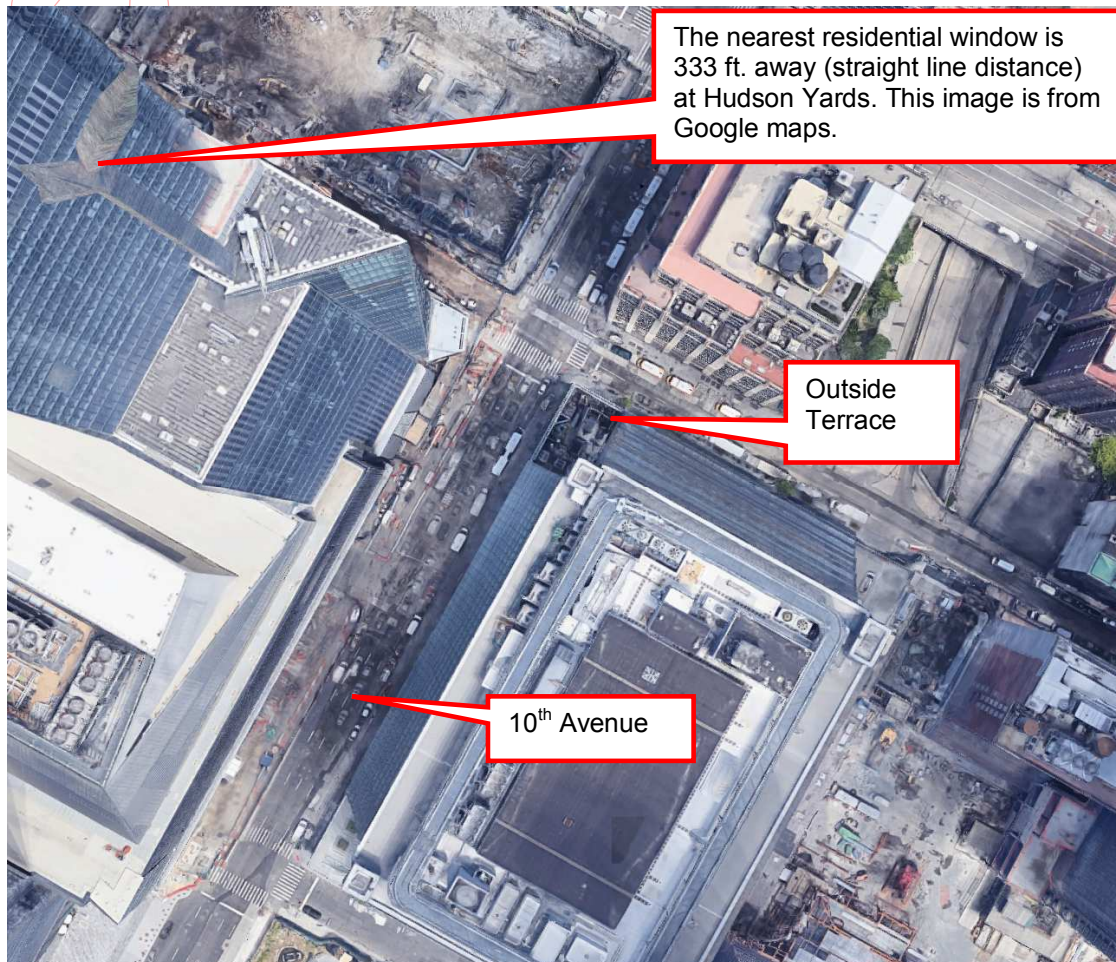
(2) Sound, other than impulsive sound, attributable to the source, measured at a level of 10 dB(A) or more above the ambient sound level at or after 7:00 a.m. and before 10:00 p.m., as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way.

(3) Impulsive sound, attributable to the source, measured at a level of 15 dB(A) or more above the ambient sound level, as measured at any point within a receiving property or as measured at a distance of 15 feet or more from the source on a public right-of-way. Impulsive sound levels shall be measured in the A-weighting network

with the sound level meter set to fast response. The ambient sound level shall be taken in the A-weighting network with the sound level meter set to slow response.

MAP

The nearest / most-affected residential locations are shown in the Google Maps photo below.



The nearest residential window is 333 ft. away (straight line distance) at Hudson Yards. This image is from Google maps.

Outside Terrace

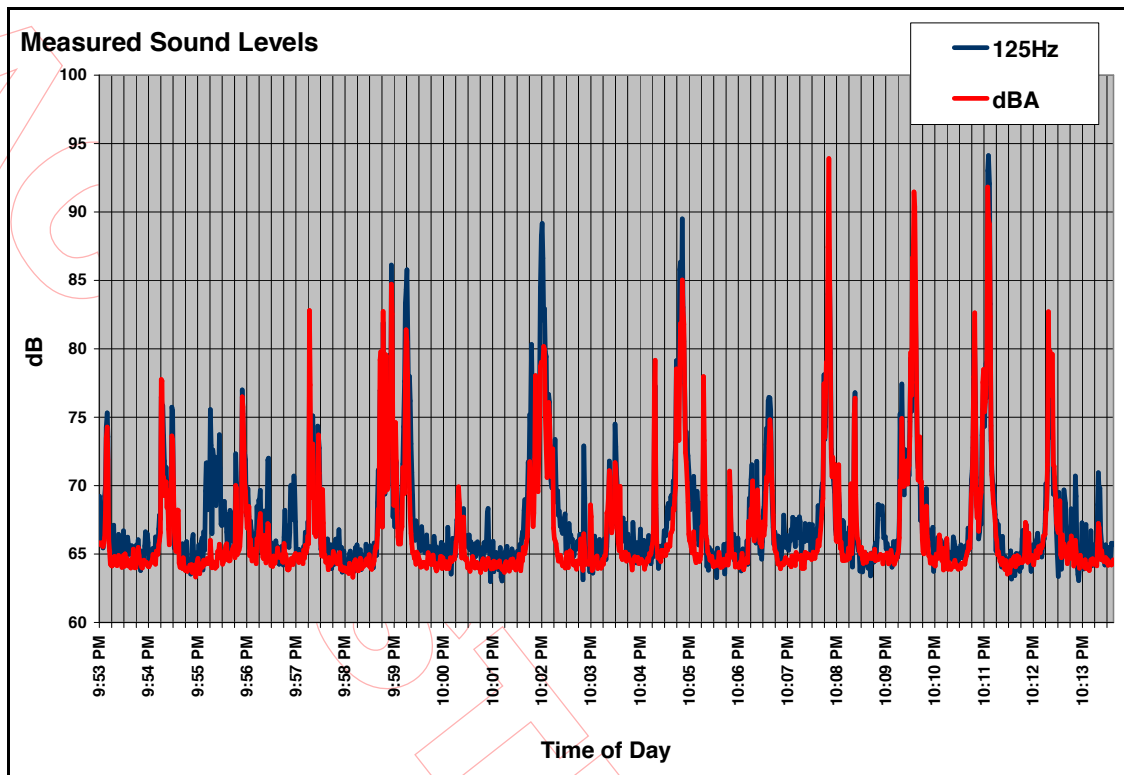
10th Avenue

AMBIENT NOISE ANALYSIS

I conducted sound tests at 10:00 PM on May 5, 2020. I took ambient noise readings on the side of the building next to the future outdoor terrace. The sound was lower than normal due to the city-wide stay-at-home order. Therefore, this was a worst-case (quietest) late night reading.

The primary noise is from traffic. As shown on the chart below, the sound peaks every 2 minutes with the traffic flow when the lights on 10th Avenue are green.

The outdoor ambient sound level using the A-weighting or “dBA” scale was a minimum of 63 dBA and the 125 Hertz “bass” minimum noise level was 63 decibels. Measured 3 feet inside an open window, the ambient sound level would be approximately 52 dBA and 50 decibels at 125 Hertz.



VOICES FROM TERRACE TO NEAREST RESIDENTIAL BUILDING

Calculations were performed to determine the sound level of customers' voices at the nearest residential dwellings as compared with the ambient noise level. There will be up to 124 persons on the 2nd floor terrace.

The outdoor terrace is surrounded by mostly commercial buildings to the north (First Republic Bank) and west.

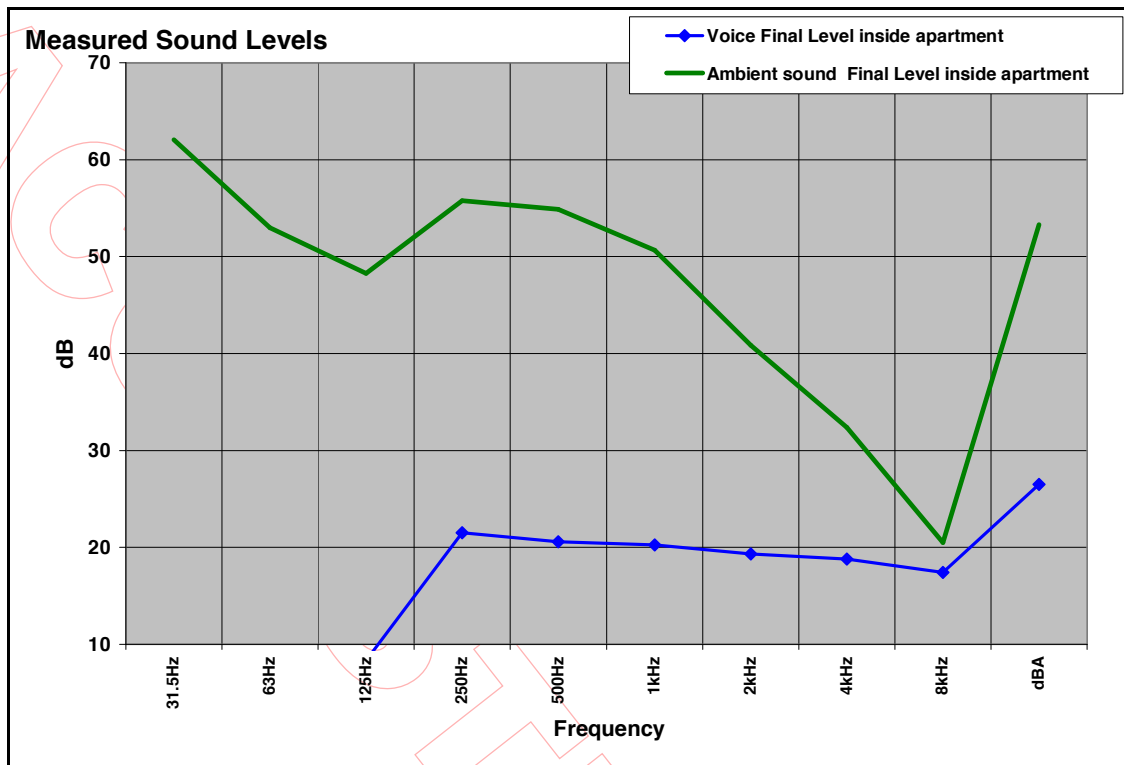
The nearest residential window is 333 ft. away (straight line distance) at Hudson Yards. The 2nd floor terrace voice sounds will be attenuated after traveling this distance to the nearest residential window and will drop further after entering an open window.

In order to meet Code requirements (worst case - this would be for a "device" rather than people) the voice sound must not exceed the ambient by 7 or 10 decibels (night/day).

The voice sound, 27 dBA, is calculated to be *below* the lowest ambient noise inside the nearest open windows, 53 dBA.

The sound levels will comply with the Code limits.

See the graph below.



MUSIC FROM INDOOR RESTAURANTS TO NEAREST RESIDENTIAL BUILDING

The indoor restaurant spaces are surrounded by glass windows with an OITC rating of 30, which is excellent for blocking noise transfer. The glass composition is 3/8" glass, a 5/8" airspace and 5/16" glass. This means that music inside the building will not transfer significant amounts of sound to the nearest residences, provided that the indoor noise level is limited to 100 dBC.

There will be no music played outside on the terrace.

There will be an enclosure around the 2nd floor terrace after the 1st year in operation.

RECOMMENDATIONS

1. You intend to cover the terrace in the future. At that point, sound level transfer will be decreased.
2. The indoor sound systems should incorporate an equalizer. The equalizer will then feed into a limiter. Both functions can be accomplished with a DBX DriveRack PA2. Data attached. Installed in the system right before the amplifier and electronically locked with a combination, it will prevent the sound system from exceeding a pre-determined sound level, set by the sound installer. If the sound system is turned up too high, the limiter will activate and guarantee that the actual sound never exceeds the desired maximum.
 - a. Using the graphic equalizer section, attenuate (lower) all frequencies 63 Hertz

and below. Do this by setting a high-pass filter on both stereo channels to a cutoff frequency of 63 Hertz and a slope of 24 dB/octave.

- b. Using the unit's output level control, set the maximum sound level from the restaurant speakers to 100 dBC and 94 dBA measured 3 feet from any speaker. The sound installer can do this with a simple Radio Shack sound level meter (these are still available used). Set the meter to read "C", and "Slow". This will be a good starting point from which to operate the sound system.
 - c. To ensure the accuracy of the meter, you can bring it my office to be calibrated.
 - d. Set the Stereo Output Limiters to COUPLE both channels together, which makes the Channel 1 controls affect both channels. The rest of the instructions are thus for the left channel only.
 - e. Set the limiter's Ratio control to infinity, the Peak Stop to off, the Attack and Release time to midway and Auto, Over-Easy to off, and the Threshold control so as to normally limit only 3 decibels during typical music playing. If the music tries to get louder for any reason, the sound will stay at the same volume.
 - f. The amplifier must be set to maximum level during this process so it cannot be turned up further at a later time.
3. Optional: Install sound-absorbing panels on the terrace east walls where practical, to prevent reverberant sound build-up. This is primarily to benefit your customers because there is significant traffic noise coming onto the terrace. One suitable choice is the 1" thick Sound Silencer panel from Acoustical Surfaces. These can be hidden behind a trellis or plantings, but must not be blocked with any solid material such as wood or closed fencing. Data attached. This has nothing to do with sound transmission to any neighbors.

If I can be of further assistance, please call.

It is strongly recommended that all complicated construction projects get regular inspection visits at critical times, to make sure the system performs properly. This is an optional service which I can provide. All Acoustilog, Inc.-designed information supplied is for the original client and may not be copied in any way for different projects by any architect, consultant, engineer or other party. Copyright Acoustilog, Inc. © 2020. All rights reserved. No reproduction of any type permitted without written permission of Acoustilog, Inc.

Yours Truly,

Alan Fierstein

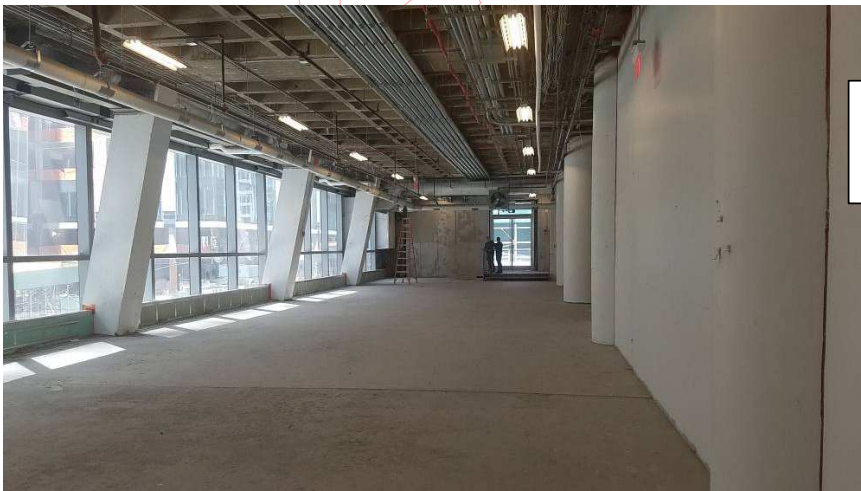


President
acoustilog1@verizon.net

All readings re: .0002 microbar. Readings taken with Bruel & Kjaer 2250/2260/2270 Analyzer, Bruel & Kjaer 4135, 4145, 4165, 4189 or 4190 Microphone, Acoustilog 232A Reverberation Timer. Calibrated to Bruel & Kjaer 4220 Sound Source or Quest CA-15A.



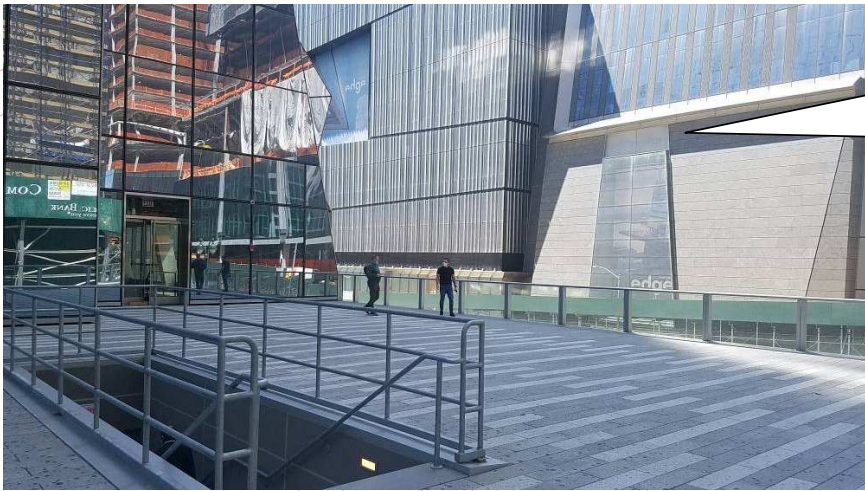
The indoor food court and bar/lounge



The indoor restaurant space on the 2nd floor, Katsuya, occupancy 249



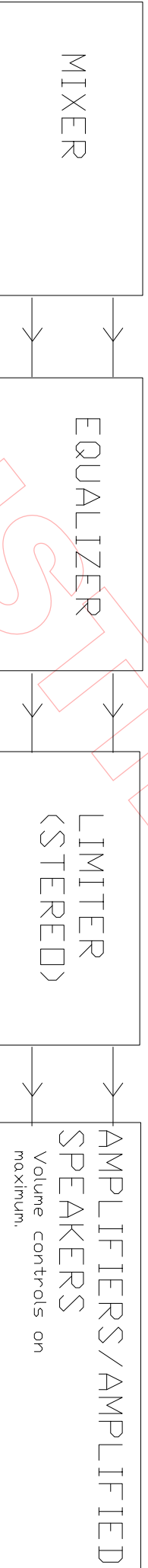
The outdoor terrace, occupancy 124, is surrounded by mostly commercial buildings to the north (First Republic Bank) and west.



This view from the outside terrace shows the building directly across 10th Avenue at Hudson Yards.

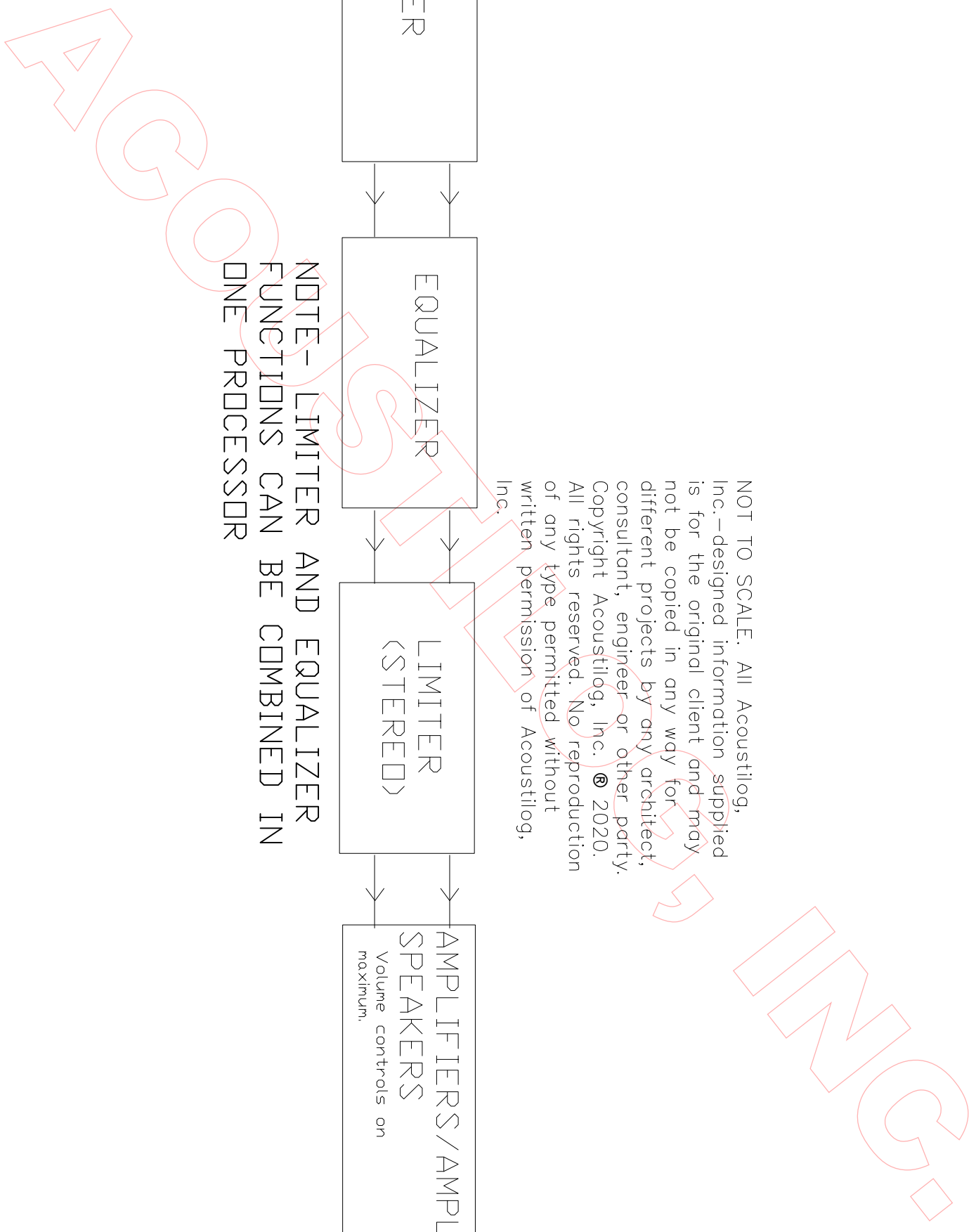


The 2nd floor terrace voice sounds will be attenuated by distance in addition to a sound attenuating enclosure.



NOTE- LIMITER AND EQUALIZER FUNCTIONS CAN BE COMBINED IN ONE PROCESSOR

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Larger Images

ALL YOU NEED TO GET THE MOST FROM YOUR PA. NOW WITH COMPLETE CONTROL FROM YOUR MOBILE DEVICE.

The DriveRack® PA2 provides all the processing you need between your mixer and amplifiers to optimize and protect your loudspeakers. With the latest advancements in dbx's proprietary AutoEQ™ and AFS™ algorithms, a new input delay module for delaying the FOH system to the backline, Ethernet control via an Android®, iOS®, Mac®, or Windows® device, and updated Wizards, the DriveRack PA2 continues the DriveRack legacy of great-sounding, powerful, and affordable loudspeaker management processors, for a whole new generation.



control app for all 4 major OSes

AUTOEQ™

New, improved AutoEQ algorithm ensures an extremely accurate, fast, and non-intrusive automatic EQ experience.

With the RTA Mic "listening" to your room, the new, updated DriveRack PA2 AutoEQ algorithm sets speaker levels and room EQ automatically in a matter of seconds. This means room adjustments can now be made very quickly, without subjecting the audience to annoying, lengthy broadcasts of pink noise.

ENHANCED AFS™ FEEDBACK ELIMINATION

Enhanced AFS™ algorithm for faster, more precise feedback elimination, without adversely affecting your system's tone.

Nothing turns audiences away like annoying and potentially painful audio feedback. Fortunately, dbx engineers have revisited their already-stellar Advanced Feedback Suppression algorithm and made it work even better. The DriveRack PA2 listens for and anticipates feedback and adjusts speaker output automatically before it even has a chance, while never altering your sound.

UPDATED WIZARD SETUP FUNCTIONS

Updated Wizards make initial set up easy, while ensuring speaker tunings and other settings are up-to-date.

Wizard functions on the DriveRack PA2 guide you through easy, step-by-step processes to help you get the most from your loudspeaker system. Helps you easily configure level balancing, AutoEQ, Advanced Feedback Suppression, and provides access to built-in and constantly updating speaker tunings from most major speaker manufacturers.

AVAILABLE INPUT PROCESSING

- > dbx Compression
- > AFS™ (Advanced Feedback Suppression)
- > Graphic EQ
- > 8-Band Parametric EQ (adjusted when using the AutoEQ)
- > Subharmonic Synthesis

AVAILABLE OUTPUT PROCESSING

- > Crossover (supports full range, 2-way, and 3-way systems)
- > 8-Band Parametric EQs (used for speaker tunings)
- > dbx Limiting
- > Driver Alignment Delays

DriveRack PA2

Complete Loudspeaker Management System

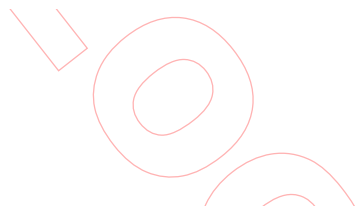
MSRP ~~\$624.94~~
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Features

- > All New Setup Wizard
- > Streamlined AutoEQ™
- > All New AFS™ (Advanced Feedback Suppression)
- > Mobile Control (Android®, iOS®, Mac®, Windows®)
- > dbx Compression
- > Graphic EQ
- > 8-Band Parametric EQ (adjusted when using the AutoEQ) Input
- > Subharmonic Synthesis
- > Crossover (supports full range, 2-way, and 3-way systems)
- > 8-Band Parametric EQs (used for speaker tunings) Output
- > dbx Limiting
- > Driver Alignment Delays



The screenshot shows the RadioShack website interface. At the top, there's a navigation bar with the RadioShack logo, customer service contact info, a store finder, and account options. Below this is a search bar and a category menu with options like 'CELL PHONES & ACCESSORIES', 'ELECTRONICS & ACCESSORIES', 'HOBBY & DO-IT-YOURSELF', 'BATTERIES & POWER', and 'SHOP ALL PRODUCTS'. A promotional banner for 'R CASH' offers a \$10 reward on a \$30 spend. The main product page features a 'Digital Sound Level Meter' with a price of \$49.99, a 4-star rating from 6 reviews, and an 'ADD TO CART' button. Shipping benefits include free shipping and free ship to store. A 'FIND IT NEARBY' button and social media sharing options are also visible.

Product Summary

Fine-tune your audio.

Fine-tune your PA or stereo systems audio response to match the acoustic environment with this Digital Sound Level Meter. It comes with a carrying case for travel and features an easy-to-read display.

- Carrying case protects the meter when traveling
- Easy-to-read display, sound range 30-130db, digit LCD display
- You can fine-tune your PA or stereo systems audio response to match the acoustic environment

Pricing and availability: Please note that all prices are subject to change without prior notice. Prices advertised on this site are for online orders only. Prices on some items may differ from those advertised in RadioShack stores. All merchandise may not be available at all stores, and all stores may not participate in all sales promotions. We recommend you contact the store to confirm product availability and price.

Shipping

Usually ships in 1 - 2 business days

In store: [Check availability](#)

By phone: 1-800-843-7422

Manufacturer Warranty

- Parts: 12 month
- Labor: 12 month



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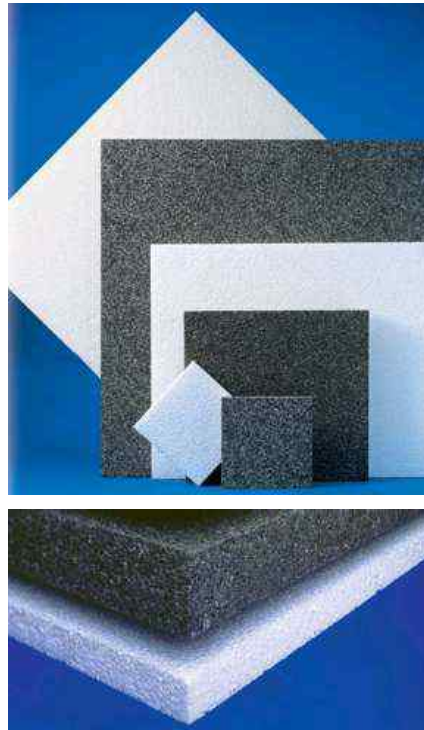
Noise Control Help Line
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- BUY NOW PAY LATER

All of the information on our site is available for download within the product pages.

Specifications subject to change with out notice.

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SOUND SILENCER™

Porous Expanded Polypropylene (P.E.P.P.) Acoustical Wall and Ceiling Tile Panels

- Class A Fire Retardant
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- Moisture Resistant Indoor
- Non-fibrous
- Impact Resistant
- Water resistant
- Non-abrasive surface
- Indoor/Outdoor
- Both STC and NRC ratings
- Tackable surface
- Bacteria and fungi resistant
- Lightweight
- Superior Soundproofing Qualities

Click on image for larger view



Charcoal - Actual Size

White - Actual Size

click on  icon to download product Spec sheet.



Product testing and information			
 Testimonials	 Acoustical Test	 MSDS	 Flammability
 Installation	 Product Photo's	 Misc. Data	

MATERIAL: Semi Rigid Porous Expanded Polypropylene Acoustical Bead Foam (P.E.P.P.).

PATTERN: Non Abrasive, Slightly Textured, Porous

FEATURES: Lightweight, Impact Resistant, Moisture, Bacteria & Fungi Resistant, Tackable Surface

APPLICATIONS: Gymnasiums, Auditoriums, Classrooms, Swimming Pools, Ice Arenas, Clean Rooms, Food Processing Plants, Food Prep Areas, Cafeterias & Restaurants, Manufacturing Plants, Car Washes, Rooftop and Machine Enclosures, Gun Ranges, Dog Kennels, Locker Rooms.

THICKNESS: 1" & 2"

SIZES: Nominal 2' x 2', 2' x 4'; Custom Sizes Available

COLORS: White, Charcoal

FLAMMABILITY: ASTM E84, Class A. 1": Flame Spread: 3, Smoke Developed: 84. 2": Flame Spread: 5, Smoke Developed: 113

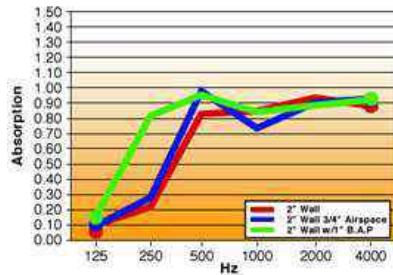
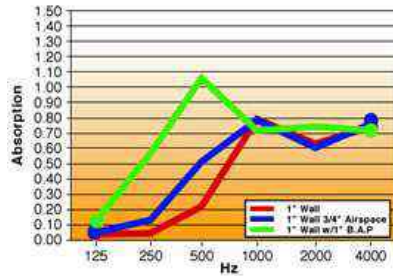
INSTALLATION: ASI S.T.O.P. Noise Acoustical Adhesive, Mechanical Fasteners

***Note to all installers**

Sound Silencer™ PEPP is a thermal molded product and although tough to see one side of the panel will have injection and mold release marks these are circular marks that range in size and indent depth. These marks denote the back side of the panel so panels should be installed with these marks facing the wall or ceiling for best possible aesthetical outcome.

Sound Silencer™ - Sound Absorption / Noise Reduction							
Mount	125Hz	250Hz	500Hz	1KHz	2KHz	4KHz	NRC
1" Wall Amtg	0.05	0.06	0.21	0.80	0.65	0.75	0.45
1" Wall w/ 3/4" Airspace	0.06	0.13	0.51	0.79	0.62	0.79	0.50
1" Wall w/ 1" B.A.C.	0.11	0.58	1.07	0.71	0.74	0.72	0.80
2" Wall Amtg	0.07	0.21	0.81	0.85	0.93	0.88	0.70
2" Wall w/ 3/4" Airspace	0.10	0.29	0.99	0.74	0.90	0.93	0.75
2" Wall w/ 1" B.A.P.	0.17	0.81	0.97	0.85	0.89	0.92	0.90
1" Ceiling E400	0.46	0.59	0.42	0.49	0.76	0.86	0.55
2" Ceiling E400	0.51	0.52	0.52	0.77	0.89	0.98	0.70
1" Wall C423 12" spacing	0.04	0.07	0.20	0.83	0.81	1.00	0.50
2" Wall C423 12" spacing	0.09	0.21	0.82	1.11	1.11	1.12	0.80

Sound Silencer™ - Sound Transmission Loss (STC)							
	125Hz	250Hz	500Hz	1KHz	2.5KHz	5KHz	STC
1"	6	5	7	8	10	15	9
2"	9	8	10	10	17	22	13
1" - w/5/8" Gypsum both sides	27	27	29	31	32	45	32



Click PDF icon to download printer friendly file format of product specs.

[ASTM C423 – Sound Absorption 8 Panels – 1" PEPP Arranged in 2 x 4 Fashion with 12" spacing between all panels](#)

[ASTM C423 – Sound Absorption 8 Panels – 2" PEPP Arranged in 2 x 4 Fashion with 12" spacing between all panels](#)



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- Soundproofing Products • Sonex™ Ceiling & Wall Panels • Sound Control Curtains • Equipment Enclosures • Acoustical Baffles & Banners • Solid Wood & Veneer Acoustical Ceiling & Wall Systems • Professional Audio Acoustics • Vibration & Damping Control Fire Retardant Acoustics • Hearing Protection • Moisture & Impact Resistant Products • Floor Impact Noise Reduction • Sound Absorbers • Noise Barriers • Fabric Wrapped Wall Panels • Acoustical Foam (Egg Crate) Acoustical Sealants & Adhesives • Outdoor Noise Control • Assistive Listening Devices • OSHA, FDA, ADA Compliance • On-Site Acoustical Analysis • Acoustical Design & Consulting • Large Inventory • Fast Shipment • No Project too Large or Small • Major Credit Cards Accepted

CITIZENS
CELEBRATING FOOD TOGETHER



ELLAMIA



ELLAMIA

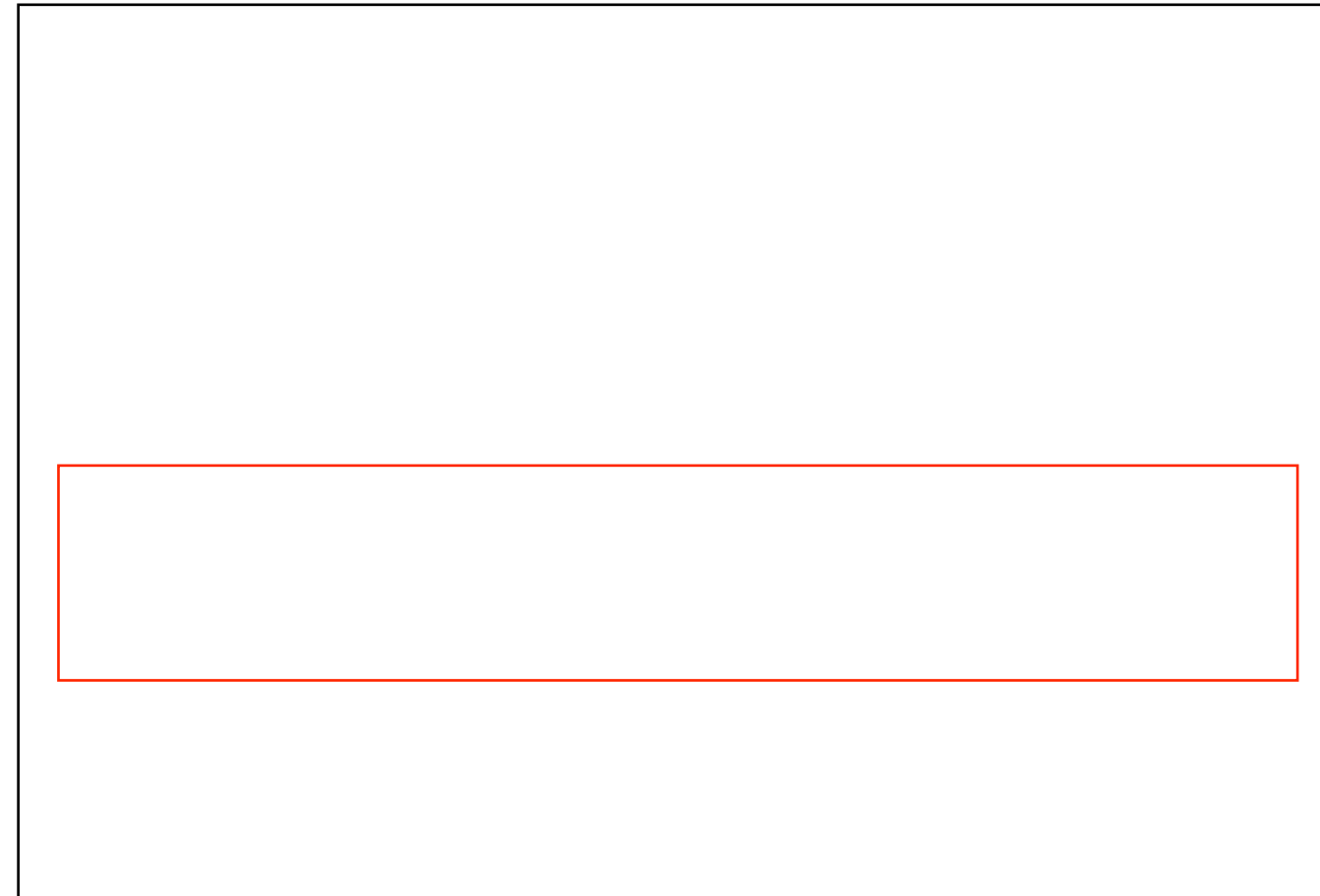


Signage on scrim per TDC
Dimensional letters on stand-offs with illumination behind



Double-sided hanging screen with glass frame

Casa Dani signage in shallow shadowbox (18-24" from inside face of glass) with top and bottom wall grazer lighting



SUSHI BAR

Nigiri (2 Piece) / Sashimi (2 Piece)

Maguro – Tuna	8	Roe	
O-Toro – Fatty Tuna	MP	Masago – Smelt Roe	5
Sake – Salmon	8	Ikura – Salmon Roe	6
Binnaga – Albacore	7	Uni – Sea Urchin	MP
Aji – Horse Mackerel	8		
Unagi – Freshwater Eel	8	Shellfish	
Tamago – Egg Omelette	5	Ebi – Shrimp	6
		Hotate – Jumbo Scallop	8
White Fish		Tako – Octopus	6
Hirame – Fluke	7		
Hamachi – Yellowtail	8		
Tai – Japanese Sea Bream	8		

<u>Sushi Moriawase</u> Chef's Combination	35 / 55
<u>Sashimi Moriawase</u> Chef's Combination	35 / 55
<u>Sushi Set</u> 4 Pcs Crispy Rice, 2 Specialty Rolls, 8 Nigiri, 12 Pcs Sashimi	105

SUSHI ROLLS

Classic Rolls

Cucumber	8	Spicy Tuna	11
Avocado	9	Spicy Yellowtail	11
Vegetable	9	Salmon	10
California	10	Tuna	11
Yellowtail	10		

Hand Rolls

Specialty Rolls

Shrimp Tempura Cucumber, Avocado	15
Rock Shrimp Tempura Spicy Aioli, Spicy Tuna Roll	18
Sunset Unagi, Cucumber, Avocado, Sweet BBQ	18
Rainbow Assorted Sashimi, Avocado, California Roll	20
Corn Crunch Shrimp, Corn Tempura, Soy Paper, Spicy Aioli	20
Katsuya Special Tuna, Hamachi, Salmon, Scallop, Crab Roll	21
Salmon Lemon Tempura Salmon, Salmon Sashimi, Yuzu Yogurt	21
Baked Crab Handrolls	
Katsuya's Specialty Signature, Soy Paper Roll	19
Lobster Roll	
Dynamite Spicy Lobster, California Roll	26

CHEF KATSUYA'S SIGNATURE

Spicy Tuna Crispy Rice 4pcs
grilled sushi rice, spicy tuna tartare,
green serrano 17

sbe

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. For your convenience, a suggested 20% gratuity will be added for parties of six and more.

COLD & RAW STARTERS

Yellowtail Sashimi with Jalapeño Thinly Sliced with Onion and Ponzu	22
Tuna Tartare Crisps Crunchy Nori, Togarashi, Sesame Dressing	14
Albacore Sashimi Flash-Seared Binnaga, Crispy Onions, Momiji Ponzu	19
Salmon Sashimi & Caviar Classic Onion Chutney, Masago Aioli	22
Truffle Ponzu Ceviche Blend Of Best Available Sashimi, Savory Citrus	17
House Salad Ginger Miso Vinaigrette, Shaved Vegetables, Rice Cracker	12
Jidori Chicken Salad Plum Vinaigrette, Napa Cabbage, Asian Greens	15

Toro Tartare & Caviar Tableside Preparation of Chu Toro Tartare, Truffle Ponzu, Crispy Nori Crackers, Wasabi Leaves 2 Person Min. 19PP

ROBATA GRILL

Maitake Mushrooms Wafu Sauce	10	Teriyaki Beef Tenderloin Sesame, Scallions	21
Sweet Corn Shichimi Citrus Butter	7	Beef Shortribs BBQ Sauce	15
Eggplant Miso Glaze	6	Wagyu Beef Skewers Pickled Onion Salsa	16
Asparagus Yuzu Aioli	6	Lamb Chops Kizami Wasabi Sauce	29
Branzino Bonito Beurre Noisette	14	Jidori Chicken Wings Spiced Tomato Salsa	8
Octopus Mitsuba Aioli	16	Half Lobster Chive Butter	MP
Zucchini Smoked Bamboo Aioli	8		

Premium A4 Japanese Wagyu Beef From Miyazaki Prefecture. Grilled Medium Rare, Fresh Wasabi Root, Japanese Chimichurri 20 Per oz. Min 4oz

HOT STARTERS & TEMPURA

Spicy Edamame Shichimi Pepper, Sriracha, Maldon Sea Salt	11
Steamed Edamame Maldon Sea Salt	9
Crispy Brussels Sprouts Balsamic Soy, Toasted Almonds	15
Popcorn Rock Shrimp Spicy Creamy Aioli, Crispy Batter	19
Shishito Peppers Yuzu Yogurt, Bonito	9
King Crab Tempura Amazu, Red Onion, Serrano, Cilantro	26
Vegetable Tempura Soy Dashi Dip	12
Wagyu Gyoza Pickled Cabbage, Black Garlic Ponzu	20



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MAINS

A4 Wagyu Beef Fried Rice Egg, Garlic Chips	55
Wagyu Tobanyaki Seasonal Mushrooms, Sake, Soy	34
Sizzling Wagyu Ribeye Steak Maitake Mushrooms, Truffle Butter	45
Jidori Chicken Teriyaki, Mitsuba Rice	20
Miso-Glazed Black Cod Houba Leaf, Hajikami Ginger, Broccolini	29
Stripped Baze Buttermilk Fried Striped Bass, Szechuan Sauce, Frisée Salad	28
Lobster Dynamite Half Maine Lobster, Button Mushrooms, Dynamite Sauce	30

CHEF'S MENU

Katsuya Classics 68PP

Edamame | Crispy Tuna Rice
Yellowtail with Jalapeño

Crispy Brussels Sprouts

Baked Crab Handroll |
Popcorn Rock Shrimp

Beef Shortribs

Liquid Nitrogen Snowball
Cheesecake

New Classics 78PP

Tuna Tartare Nori Crisps |
Spicy Edamame

Small Sashimi Moriawase | Gyoza

King Crab Tempura |
A4 Wagyu Fried Rice

Robata Corn

Liquid Nitrogen Snowball
Cheesecake

THE OMAKASE

Our most spectacular and interactive dishes showcasing talent, innovation and craveability

Toro Tartare & Beluga Caviar
(Prepared Tableside)

Yellowtail Sashimi with Jalapeño

Wagyu Gyoza

Smoked Wagyu BBQ Shortribs

Robatayaki Maitake Mushrooms

King Crab Tempura

Sushi and Sashimi

Liquid Nitrogen Snowball
Cheesecake

98PP
for entire table only

SIDES

Classic Miso Soup Green Onion, Tofu, Seaweed	6
Seaweed Salad Sanbaizu, Sesame Seeds	7
Charred Broccolini Tare, Dancing Bonito	9
Cucumber Sunomono Sanbaizu Pickle, Sesame, Seaweed	7



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MENU





The Mediterranean Tapas & Mezzès

Tuna Taramosalata on coca (flat bread) with smoked tuna, orange wedges, black olive and onion

Mussels in escabeche with potato chips

Razor clams or little neck clams with mojo verde

Sea urchin and shrimp tartar with Albariño emulsion

Spanish tortilla de patata brava

Iberian ham croquettes





Glass of traditional Spanish gazpacho

Salt baked avocado, green apple, vegetable salsa with dill

White anchovies with truffle sauce and elderflower

Spanish ensaladilla with jamón Ibérico

Hummus with sun-dried tomatoes, white sesame and hierbabuena

Smoked Babaganoush with extra virgin olive oil and pomegranate

The Mediterranean Tapas & Mezzès





Tuna from Barbate

Tuna tartar with Bulgur tabbouleh and spiced vegetables

Tuna loin tartar with avocado and olive oil

O'toro pa amb tomaquet with bread and freshly grated tomatoes

Tuna Porterhouse Carpaccio and extra virgin olive oil

Tuna trio tartar, belly, loin and cooked roe, olive oil and lemon zest





Tomato tartar, from cured to fresh, cache e pepe nitro ice cream

Salchichón de Málaga tartar with grated smoked eel

Dorada crudo with mango pickled salsa

Octopus carpaccio on feta foam, fresh oregano, black olive

Yellow citrus gazpacho with fluke julienne and coriander

Raw Mediterranean Products





Wild Red Tuna and Ibérico Pork Trolley

Jamón Ibérico de bellota
Tuna ham (ijada) with olive oil

Ibérico board of salchichón, lomo and chorizo
Baby fuet

Air cured tuna mojama, olive oil, fried almonds and tuna roe

Bacon strips

My mother's traditional recipe "Atún mechado" tuna confit with ibérico
pork oil

Tuna belly cured in olive oil with Mediterranean herbs

Tuna patê en crout with tartare sauce
Iberican pork patê en crout scented with Palo Cortado win

Pickled seasonal vegetables





Cherry gazpacho with feta cheese snow and anchovy

Casa Dani fattoush salad, on a Spanish coca flatbread, Mediterranean orchard greens and sumac

Whole blue lobster, mixed bell pepper and green apple “Chile salpicón”

Stone crab salmorejo, baby zucchini carpaccio and basil olive oil

Vegetable moussaka, whipped mint feta and mixed mushroom

Ibérico tomato, roasted ibérico loin with tomato sauce and caper

Romaine hearts with Lebanese pistachio dressing, manchego cheese, dill and chervil

Fresh Mediterranean Starters





Mediterranean Mains

Whole squid poached in extra virgin olive oil, confit onions and fresh peas

Mediterranean lobster “caldereta” casserole bayleaf and potatoes

Grilled whole turbot on open flame with bilbaína garlic and chili confit in extra virgin olive oil with a dash of Sherry vinegar, roast pepper salad and frisee

Herb-salt baked sea bass, panadera style potatoes with onion and white wine

Marinated plume ibérica, muhammara and fresh baby spinach

Slow roasted lamb shoulder with Ras El Hanout, dates and cous cous





Fish al Espeto

From Málaga to the rest of the world, on an open fire, fish cooked on a wood reed cane:

Spanish mackerel

Red mullet

Red snapper

Spanish Rice and Fideos

Rossejat negra, angel hair pasta like a paella with squid ink, squid plancha and lard

Thin paella with stone crab, saffron, bomba rice and tarragon

Thin smoked paella with coquette chicken and black truffle

Thin paella with smoked eel and toasted seaweed

Thin Iberican paella with torrezno and presa pork loin from our land

Mediterranean Mains



Individual kiosks to be located within the food market include:

Ella Mia

Taco (waiting for name to be confirmed)

Plant Nation

Dario DOC

Citizens Grab & Go

Krispy Rice

Umami Bruger

Minuk

Sams Crispy Chicken